



JUNE 2018

Padang Ala Carte

MENU



SOUP

SCC MULLIGATAWNY

PEA VELOUTE

Pea puree, shrimp, asparagus

STARTER

OCTOPUS

Compressed watermelon, soy gel,
lemon snow

FOIE GRAS MAGNUM

Pistachio crumble, chocolate ganache,
apple gel

SCALLOP

Cauliflower texture, green pea, asparagus

SNAIL PORRIDGE

Oats, iberico ham, fennel

MAIN COURSE

MISO COD

Dashi broth, daikon, Enoki mushroom

DUCK BREAST

Lavender, cumin, pickled beetroot, red wine jus

QUAIL

Barley risotto, wild mushroom,
roasted onion

SHORT RIBS

Celeriac purée, carrot, asparagus, truffle jus

LAMB LOIN

Broccolini, parsnip purée, pistachio,
red wine jus

CAULIFLOWER RISOTTO

Roasted cauliflower, mushroom, green pea

BLACK ANGUS PRIME RIB

Seasonal vegetable, jacket potato,
red wine jus

DESSERT

CHOCOLATE FONDANT,
VANILLA ICE CREAM

BANANA

Caramelized banana, parfait, walnut crumble

PASSION FRUIT

Coconut sorbet, mango gel, compressed
pineapple

CHOICE OF ICE CREAM
OR SORBET

CHEESE PLATTER